

CORPORATE  
**CATERING**  
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes, please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

# FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: \_\_\_\_\_

Fax: 713.758.0125 Pages: \_\_\_\_\_ with cover

Company Name: \_\_\_\_\_

Delivery Address: \_\_\_\_\_ Floor/ Suite: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Email Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Ext.: \_\_\_\_\_

Cell Number: \_\_\_\_\_

Number of people you will be serving: \_\_\_\_\_

Payment By:  Check  AMEX  Visa  MCard

Time Requested: \_\_\_\_\_

Date Requested: \_\_\_\_\_

Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

CVV: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Comments: \_\_\_\_\_

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## **Adriatic Cafe Italian Grill**

### **SERVICE LEVELS**

       **Set Up Service** **\$0**  
Our staff will set-up with real chafing dishes, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pick everything

       **\*\*SPECIAL DIETARY ITEM\*\*** **\$10**  
Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

### **JUST FOR YOU**

       **Ordering \$150 or More? Get a free lunch!** **\$0**  
Place an order of \$150.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

### **PLATES AND UTENSILS**

       **Plates, Napkins and Eating Utensils** **\$0.35**

       **Serving Utensil - Fork** **\$1**

       **Serving Utensil - Spoon** **\$1**

       **Serving Utensil - Tongs** **\$1**

### **SALAD PANS**

       **House Salad (Half pan)**  
(Serves 10-12) Mixed greens, carrots, tomatoes, cucumbers and broccoli,

served with your choice of dressing.. \$25

**House Salad (Full pan) \$50**

(Serves 20-24) Mixed greens, carrots, tomatoes, cucumbers and broccoli, served with your choice of dressing.

**Caesar Salad (Half Pan) \$25**

Romaine lettuce, croutons, parmesan cheese, served with Caesar dressing.

**Caesar Salad (Full pan) \$50**

Romaine lettuce, croutons, parmesan cheese, served with Caesar dressing.

**Greek Salad (Half pan) \$25**

(Serves 10-12) Mixed greens, black and green olives, carrots, green peppers, onions, cucumbers, tomatoes and feta cheese, served with your choice of dressing.

**Greek Salad (Full pan) \$50**

(Serves 20-24) Mixed greens, black and green olives, carrots, green peppers, onions, cucumbers, tomatoes and feta cheese, served with your choice of dressing.

**Grilled Chicken Salad (Half pan) \$40**

(Serves 10-12) Mixed greens, carrots, green peppers, onions, cucumbers and grilled chicken, served with your choice of dressing.

**Grilled Chicken Salad (Full pan) \$80**

(Serves 20-24) Mixed greens, carrots, green peppers, onions, cucumbers and grilled chicken, served with your choice of dressing.

**Antipasta Salad (Half pan)**

(Serves 10-12) Mixed greens, carrots, green peppers, onions, cucumbers,

tomatoes, pepperoni, ham and mozzarella cheese, served with your choice of dressing. **\$40**

**Antipasta Salad (Full pan)** **\$80**  
(Serves 20-24) Mixed greens, carrots, green peppers, onions, cucumbers, tomatoes, pepperoni, ham and mozzarella cheese, served with your choice of dressing.

**Salad Dressing (Quart)** **\$7**

## **SALAD ENTREES**

**House Salad** **\$8**  
Mixed greens, carrots, tomatoes, cucumbers and broccoli, served with your choice of dressing.

**Greek Salad** **\$10**  
Mixed greens, black and green olives, carrots, green peppers, onions, cucumbers, tomatoes and feta cheese, served with your choice of dressing.

**Grilled Chicken Salad** **\$10**  
Mixed greens, carrots, green peppers, onions, cucumbers and grilled chicken, served with your choice of dressing.

**Antipasta Salad** **\$11**  
Mixed greens, carrots, green peppers, onions, cucumbers, tomatoes, pepperoni, ham and mozzarella cheese, served with your choice of dressing.

**Caesar Salad** **\$8**  
Romaine lettuce, croutons, parmesan cheese, served with Caesar dressing.

## **PAN ENTREES**

<u>          </u> <b>Homemade Beef Lasagna (Half pan)</b>	<b>\$50</b>
(Serves 10-12) Layers of pasta filled with ricotta cheese, Parmesan cheese and meat sauce, topped with marinara sauce and mozzarella cheese.	
<u>          </u> <b>Homemade Beef Lasagna (Full pan)</b>	<b>\$100</b>
(Serves 20-24) Layers of pasta filled with ricotta cheese, parmesan cheese and meat sauce, topped with marinara sauce and mozzarella cheese.	
<u>          </u> <b>Spaghetti &amp; Meatballs (Half pan)</b>	<b>\$50</b>
(Serves 10-12) Marinara and homemade meatballs served over spaghetti.	
<u>          </u> <b>Spaghetti &amp; Meatballs (Full pan)</b>	<b>\$100</b>
(Serves 20-24) Marinara and homemade meatballs served over spaghetti.	
<u>          </u> <b>Ravioli (Half pan)</b>	<b>\$50</b>
(Serves 10-12) Pasta stuffed with your choice of filling, topped with tomato sauce and cheese.	
<u>          </u> <b>Ravioli (Full pan)</b>	<b>\$100</b>
(Serves 20-24) Pasta stuffed with your choice of filling, topped with tomato sauce and cheese.	
<u>          </u> <b>The Alex Special (Half pan)</b>	<b>\$60</b>
(Serves 10-12) Chicken sauteed in a spicy dish of red peppers, mushrooms, onions and garlic in a white wine alfredo with a touch of marinara over spaghetti pasta.	
<u>          </u> <b>The Alex Special (Full pan)</b>	<b>\$120</b>
(Serves 20-24) Chicken sauteed in a spicy dish of red peppers, mushrooms, onions and garlic in a white wine alfredo with a touch of marinara over spaghetti pasta.	

**Chicken Parmigiana (Half pan)** **\$50**  
(Serves 10-12) Lightly breaded and topped with marinara sauce and mozzarella, over spaghetti pasta.

           **Chicken Parmigiana (Full pan)** **\$100**  
(Serves 20-24) Lightly breaded and topped with marinana sauce and mozzarella, over spaghetti pasta.

           **Chicken Alfredo (Half pan)** **\$50**  
(Serves 10-12) Fettuccine pasta and chicken sauteed in a homemade white alfredo sauce.

           **Chicken Alfredo (Full pan)** **\$100**  
(Serves 20-24) Fettuccine pasta and chicken sauteed in a homemade white alfredo sauce.

           **Eggplant Parmigiana (Half Pan)** **\$50**  
Breaded eggplant pieces topped with marinara sauce and mozzarella cheese. Served with a side of pasta.

           **Eggplant Parmigiana (Full Pan)** **\$100**  
Breaded eggplant pieces topped with marinara sauce and mozzarella cheese. Served with a side of pasta.

## **INDIVIDUAL ENTREES**

           **Homemade Beef Lasagna** **\$9**  
Layers of pasta filled with ricotta cheese, Parmesan cheese and meat sauce, topped with marinara sauce and mozzarella cheese. Served with a side salad and homemade garlic rolls.

           **Spaghetti & Meatballs**  
Marinara and homemade meatballs served over spaghetti, served with

homemade garlic rolls. \$11

**Ravioli** \$9

Pasta stuffed with your choice of filling, topped with tomato sauce and cheese. Served with a side salad and homemade garlic rolls.

**The Alex Special** \$11

Chicken sauteed in a spicy dish of red peppers, mushrooms, onions and garlic in a white wine alfredo with a touch of marinara over spaghetti pasta. Served with a side salad and homemade garlic roll

**Chicken Parmigiana** \$9

Lightly breaded and topped with marinara sauce and mozzarella cheese with a side of spaghetti pasta. Served with a side salad and homemade garlic rolls.

**Chicken Alfredo** \$9

Sauteed chicken with fettuccine pasta in a homemade white wine alfredo sauce. Served with a side salad and homemade garlic rolls.

**Grilled Salmon** \$18

Grilled salmon topped with a light butter, white wine and lemon sauce with a side of fresh vegetable, served with homemade garlic rolls.

**Shrimp Scampi** \$15

Made with fresh garlic, basil, lemon and white wine over linguine pasta, served with homemade garlic rolls.

**Pomodoro Pasta (Gluten Free)** \$12

Tomatoes, garlic, fresh basil, extra virgin olive oil and marinara tossed with gluten free penne pasta.

Carbonara (Gluten Free) **\$16**  
Gluten free spaghetti pasta with chicken, mushrooms and bacon in a creamy sauce.

Alfredo Pasta (Gluten Free) **\$12**  
Gluten free pasta sauteed in a homemade white alfredo sauce.

## **SIDES**

House Salad (Side) **\$4**  
Mixed greens, carrots, tomatoes, cucumbers and broccoli, served with your choice of dressing.

Homemade Garlic Rolls (Dozen) **\$7**

Homemade Garlic Rolls (1/2 Dozen) **\$3.5**

Homemade Marinara Sauce (Quart) **\$7**

Alfredo Sauce (Quart) **\$9.99**

## **DESSERTS**

Tiramisu **\$45**  
(Cut in either 12 large or 24 small servings)

Cannoli **\$5.5**  
(Each)

## **BEVERAGES**

Iced Tea (Gallon) **\$10**  
Includes cups, lemons and sweeteners.



**Lemonade (Gallon)** **\$10**  
Includes cups, lemons and sweeteners.

           **Coke** **\$1.5**

           **Diet Coke** **\$1.5**

           **Sprite** **\$1.5**

           **Bottled Water** **\$1.5**

**EXTRAS**

           **Catering Service Agreement** **\$0**  
**TO CONFIRM AND FINALIZE YOUR EVENT:** The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or

           **Catering Service Agreement - Wedding & Holiday Events** **\$0**  
**TO CONFIRM AND FINALIZE YOUR EVENT:** The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or